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## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

## **Listing of Claims:**

- 1. (Currently Amended) A shirred tubular food casing based on thermoplastic in which the thermoplastic comprises comprising a blend of at least one polyamide and/or (co)polyamide and at least one hydrophilic component, and wherein the casing is biaxially stretch-oriented and is impregnated on the inside and/or outside with at least one component which allows the pleats of the casing to adhere to one another.
- 2. (Currently Amended) The shirred food casing as claimed in claim 1, wherein the (co)polyamide is an aliphatic (co)polyamide[[,]] preferably a linear aliphatic (co)polyamide.
- 3. (Currently Amended) The shirred food casing as claimed in claim 1 or 2, wherein the hydrophilic component is a natural and/or synthetic polymer which can take up at least 20% by weight[[,]] preferably at least 40% by weight[[,]] of its own weight of water.
- 4. (Original) The shirred food casing as claimed in claim 3, wherein the natural polymer is a polysaccharide.
- 5. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 3, wherein the hydrophilic component is a water-soluble synthetic polymer.
- 6. (Currently Amended) The shirred food casing as claimed in claim [[4]]5, wherein the water-soluble synthetic polymer is a polyvinyl alcohol, a vinylpyrrolidone (co)polymer, a polyalkylene glycol, a (co)polymer containing units of N-vinylalkylamides, or a (co)polymer containing units of (meth)acrylic acid or (meth)acrylamide.

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7. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 3, wherein the hydrophilic component is a polyether amide, polyester amide, polyether ester amide or polyamido urethane.

- 8. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 7, wherein the component used for the impregnation is a water-soluble cellulose ether[[,]] preferably methylcellulose[[,]] carboxymethylcellulose[[,]] carboxymethylcellulose[[,]] carboxymethylcellulose[[,]] methylhydroxyethylcellulose[[,]] carboxymethylcellulose Na salt[[,]] carboxymethylcellulose Na salt[[,]] and/or a polyalkylene glycol[[,]] preferably a polyethylene glycol having a molecular weight M<sub>n</sub> in the range 200 to 1500 or a polyalkylene glycol mono- or dialkyl ether.
- 9. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 8, wherein it is coated on the inside and/or outside with about 2 to 500 mg/m<sup>2</sup>[[,]] preferably about 20 to 250 mg/m<sup>2</sup>[[,]] particularly preferably about 50 to 150 mg/m<sup>2</sup>[[,]] of a component having adhesion properties[[,]] the component preferably comprising at least one polymer having adhesion properties.
- 10. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 9, wherein the casing is stretched in an area stretching ratio of 6 to 18[[,]] preferably 8 to 11.
- 11. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 10, wherein the casing is heat set.
- 12. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 11, wherein the casing is single layered.

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13. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 12, wherein the wall thickness of the casing is 12 to 60 m[[,]] preferably 20 to 45 m.

- 14. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 13, wherein the casing can take up 10 to 50 % by weight of water, based on its dry weight.
- 15. (Currently Amended) The shirred food casing as claimed in one or more of claim[[s]] 1 to 14, wherein the shirring ratio is 80:1 to 500:1[[,]] preferably 100:1 to 400:1.
- 16. (Currently Amended) The use of the shirred food casing as claimed in one or more of claims 1 to 15 as artificial sausage casing in the production of cooked-meat Cooked-meat sausages, and scalded-emulsion sausages, and also of small sausages on fully automatic sausage stuffing and clipping apparatuses comprising the shirred food casing as claimed in claim 1.